

# Uwędzon

- Gravity **11.4 BLG**
- ABV ---
- IBU **28**
- SRM **27.9**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **19.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	wędzony gruszą	3 kg (68.6%)	80 %	8
Grain	Żytni	1 kg (22.9%)	85 %	8
Grain	Strzegom Karmel 600	0.27 kg (6.2%)	68 %	601
Grain	Strzegom pszenica prażona	0.1 kg (2.3%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	30 min	7.5 %
Boil	Sybilla	40 g	10 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s 04	Ale	Dry	11 g	---